



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2024 GREAT SOUTHERN RIESLING

From its beginnings in 1986, Howard Park has made Riesling from the Great Southern wine region of Western Australia. Growing in old and degraded soils of low fertility, Riesling works hard. It is demanding, sensitive, yet tough enough to thrive in the vagaries of this cool climate. Wines made of Riesling grapes are exceptionally revealing and critical of the environment in which they grow and the human interactions engaged to create them.

### TASTING NOTES

A pale green straw in the glass. Subtle wafts of white and yellow florals create a delicate and alluring perfume. Orange blossom, scratched lime skin and gooseberry fruit meld with a hint of fine spice and galangal, which are supported by a salty, sea spray aroma that tickles the senses. A light and refreshing palate leads with pronounced citrus flavours of lemon zest, mandarin and pomelo. There is an exquisite presence of vibrant and powerful fruit that is supported by a crisp, textural richness. An invigorating burst of Granny Smith apple makes an appearance mid-palate, followed fittingly by a barely there, chalky tannin and bright acidity that revitalizes the taste buds and results in a clean, persistent finish.

### VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a “mast year”, and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

### VINEYARDS

The Great Southern Riesling is an annual blend of the finest cut of free juice from select vineyards in the Mount Barker and Porongurup subregions of the Great Southern. The cool sites on our Porongurup vineyard dominate the blend.

### WINEMAKING

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation to preserve regional character and delicate fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.



**Variety:**  
Riesling

**Region:**  
Porongurup  
Mount Barker

**Cellaring:**  
Cellar for up to 20 years

**Analysis:**  
Alcohol: 11.5% v/v  
pH: 3.04  
Acidity: 6.4 g/l  
Residual Sugar: 0.84 g/l